

# *Spiced Hoki with Summer Pasta Salad*



HYP0220112SD

**Food in a  
minute**

Another great recipe idea from

**Wattie's**

**Serves:** 4   **Prep time:** 15 minutes   **Cook time:** 30 minutes

1½ cups	small pasta spirals
410g can	<b>Wattie's Whole Kernel Corn</b> , drained
½	red capsicum, deseeded and diced
½	green capsicum, deseeded and diced
½	telegraph cucumber, diced
2	spring onions, sliced
handful	fresh coriander, chopped
400g pkt	<b>Sealord frozen Simply Seasoned Paprika Cajun Hoki Fillets</b>

## Lemon Dressing

3 Tbsp	lemon juice
¼ cup	olive oil
½ tsp	brown sugar

1. Preheat the oven to 190°C fan bake.
2. Cook the pasta in plenty of boiling lightly salted water for 10-12 minutes, until al dente (firm to the bite). Drain and rinse in cold water. Drain again. Place in a mixing bowl.
3. Add **Wattie's Whole Kernel Corn**, red and green capsicums, cucumber, spring onions and coriander. Toss the dressing through the salad, seasoning to taste. Chill while cooking the Hoki.
4. Place the **Sealord frozen Simply Seasoned Paprika Cajun Hoki Fillets** on a baking tray lined with baking paper. Bake for approximately 16 minutes, turning once during cooking. For conventional bake see packet instructions. Serve with the pasta salad, garnished with a lemon wedge.

**Lemon Dressing:** Whisk ingredients together and season to taste.

